



### Rosso di Montalcino DOC

2021

Vineyard location	Podernovone, altitude of 500m south-western exposure, planted in 1998 Canalicchio, altitude of 250 m; north-western exposure, planted in 1989
Soils	Galestro, schist, limestone, sand, white clay
Training system	Cordon trained, spur pruned
Number of vines per hectare	4'500 vines
Harvest	Hand-picked, in boxes, from September 28th
Fermentation temperature	28°C for 5–6 days
Length of maceration:	18 days
Ageing	10 months in Slavonian oak casks of 5, 10, 21 and 25hl
Bottling	8 November 2022
Production	6620 bottles 0.75l and 50 magnums 1.5l
Bottle size   Grape variety	0.75l, 1.5l   100% Sangiovese
Alcohol   Total acidity	13.50%   6.0 gr/l
Residual sugar   Dry Extract	0.5 gr/l   29.5 gr/l

Vintage 2021: The winter brought plenty of rain which replenished the water reserves. The beginning of spring (March) showed temperatures which tended to be higher than the average with a slightly earlier start of budding. In April we had a strong late frost which fortunately did not affect the higher altitudes. The summer was tendentially hot with little rainfall, and therefore with a low pathogen presence. The agronomic management focused mainly on the handling of the leaf wall and the cleaning of the bunches. The organic fertilization of the soil during winter was decisive this year, and it allowed us to maintain an excellent vegetative-productive balance. Maturation was gradual and homogeneous. The wines show an excellent finesse on the nose with notes of small red fruits and floral notes of roses. When tasted, the strong structure and good acidity stand immediately out and increase the persistence and enjoyability of the wine.

**Tasting Notes**  
Deep ruby colour with concentrated notes of berries, cherries and blood orange.  
A very juicy palate with refreshing acidity, sound balance and fine tannic structure. Enjoy now but can be kept to develop greater complexity during the next 10 years.